



London Mark Burns Weekend 2024 Menu Options

Please could you confirm your menu choice for each course by entering the **number assigned** to each option on the attached booking form or when booking online.

FRIDAY NIGHT

Starter

1) Venison and sloe gin pâté, homemade redcurrant and cranberry jelly focaccia crisps

Or

2) Roasted butternut squash and red pepper soup (V)

Main

1) Mozzarella & herb stuffed chicken breast wrapped in smoked bacon, sweet potato gratin, wilted greens, poultry jus

Or

2) Teriyaki tempeh steak with aromatic stir-fry vegetables (VE)

Dessert

1) Double Chocolate mousse with chocolate & lime sorbet

Or

2) Classic apple tart tatin, vegan coconut ice cream (VE)

SATURDAY NIGHT

Starter

1) Chicken and ham hock terrine with apple and cider chutney and crispy bread

Or

2) Tofu and vegetable terrine with piccalilli and crispy bread

Intermediate

1) Highland Haggis, neeps and tatties served with whisky gravy

Or

2) Vegetarian Haggis, neeps and tatties served with whisky gravy

Main

1) Rosemary roasted leg of lamb, goose fat roast potatoes, root vegetables, lamb gravy

Or

2) Nut free nut roast with roast potatoes and root vegetable

Or

3) Seared trout fillet with sautéed parsley potatoes, spinach and baby vegetables, salsa verde

Dessert

1) Scottish cranachan, raspberries, roasted oats and heather honey

Or

2) Vegan cranachan with wild berries (VE)

Cheese Platters will follow dessert
